

**Amendments to the Claims:**

This listing of claims will replace all prior versions, and listings, of claims in the application.

**Listing of Claims:**

**Claim 1. (currently amended)** A method of preparing ~~food to be cooked under heat or food cooked under heat~~ instant fried noodles, the instant fried noodles being prepared by kneading a mixture of raw materials containing a cereal flour to prepare noodle dough, preparing strands of noodles from the noodle dough, and frying the strands of noodles to prepare fried noodles, the method comprising adding to a food the noodle dough and/or the strands of noodles an effective amount of at least one compound selected from the group consisting of (a1) a neutral amino acid or a salt thereof, (a2) a basic amino acid or a salt thereof, (a3) a neutral imino acid or a salt thereof, and (b) a sulfonic acid or a salt thereof, whereby a content of acrylamide contained in the ~~food~~ prepared instant fried noodles after cooking is decreased, compared with the content of acrylamide contained in the ~~food~~ instand fried noodles that ~~is~~ are prepared without adding said at least one compound.

**Claim 2. (currently amended)** The method of preparing ~~food to be cooked under heat or food cooked under heat~~ instant fried noodles according to claim 1, wherein

the neutral amino acid or the salt thereof of item (a1) is selected from the group consisting of a nonpolar neutral amino acid selected from the group consisting of glycine and alanine, or a salt thereof; and a polar neutral amino acid selected from the group consisting of serine and cysteine, or a salt thereof;

the basic amino acid or the salt thereof of item (a2) is selected from the group consisting of lysine, arginine and histidine, or a salt thereof;

the neutral imino acid and the salt thereof of item (a3) is selected from the group consisting of proline and hydroxyproline, or a salt thereof; and

the sulfonic acid or the salt thereof of item (b) is taurine.

**Claim 3. (currently amended)** The method of preparing ~~food to be cooked under heat or food cooked under heat~~ instant fried noodles according to claim 1, wherein the salt is an amino acid

salt selected from the group consisting of L-arginine L-glutamate and L-lysine L-glutamate.

**Claim 4. (canceled)**

**Claim 5. (currently amended)** The method of preparing ~~food to be cooked under heat or food cooked under heat~~ instant fried noodles according to claim 1, wherein a temperature at which the food ~~[[is]] to be cooked or cooked under heat~~ instant fried noodles are fried is not lower than 120°C.

**Claims 6 to 8. (canceled)**

**Claim 9. (currently amended)** The method of preparing ~~food to be cooked under heat or food cooked under heat~~ instant fried noodles according to claim 1, wherein the ~~food is to be cooked or cooked~~ instant fried noodles are fried under the conditions of a temperature and a period of time which permit the amount of acrylamide to be increased after the ~~cooking under heat~~ frying, compared with the amount of acrylamide contained in the

~~food~~ instant fried noodles before the ~~cooking under heat frying~~,  
in the case where the ~~food~~ instant fried noodles to which the  
compound is not added, ~~is cooked under heat~~ are fried.

**Claims 10 to 12. (canceled)**

**Claim 13. (currently amended)** ~~[[A]] food cooked under heat~~  
~~[[,]]~~ Instant fried noodles which ~~[[is]]~~ are prepared by the  
method according to claim 1, and wherein a content of acrylamide  
contained in the ~~food~~ instant fried noodles is lowered, compared  
with a content of acrylamide contained in ~~food~~ instant fried  
noodles that ~~[[is]]~~ are prepared without adding said at least one  
compound.

**Claim 14. (currently amended)** The method of preparing ~~food~~  
~~to be cooked under heat or food cooked under heat~~ instant fried  
noodles according to claim 1, wherein the compound is selected  
from the group consisting of glycine, taurine,  $\beta$ -alanine,  
 $\gamma$ -aminobutyric acid, L-lysine hydrochloride, L-hystidine,

L-proline, L-lysine L-glutamate, L-cysteine hydrochloride, and ornithine hydrochloride.

**Claim 15. (currently amended)** A method of preparing ~~food to~~  
~~be cooked under heat or food cooked under heat~~ instant fried  
noodles, the instant fried noodles being prepared by kneading a  
mixture of raw materials containing a cereal flour to prepare  
noodle dough, preparing strands of noodles from the noodle dough,  
and frying the strands of noodles to prepare fried noodles, the  
method comprising adding to the ~~food~~ noodle dough and/or strands  
of noodles an effective amount of at least one peptide  
comprising, as constituting components thereof, at least one an  
amino acid selected from the group consisting of (a1) a neutral  
amino acid or a salt thereof, (a2) a basic amino acid or a salt  
thereof and (a3) a neutral imino acid or a salt thereof,  
whereby a content of acrylamide contained in the ~~food after~~  
~~cooking~~ prepared instant fried noodles is decreased, compared  
with a content of acrylamide contained in the instant fried  
noodles that are prepared without adding said at least one  
peptide.

**Claim 16. (currently amended)** The method of preparing ~~food to be cooked under heat or food cooked under heat~~ instant fried noodles according to claim 15, wherein the peptide is polylysine or an oxidized form of glutathione.

**Claim 17. (currently amended)** ~~[[A]] food cooked under heat~~ Instant fried noodles which ~~[[is]] are~~ are prepared by the method according to claim 15, and wherein a content of acrylamide contained in the ~~food~~ instant fried noodles is lowered, compared with a content of acrylamide contained in ~~[[the]] food~~ instant fried noodles that ~~[[is]] are~~ are prepared without adding said at least one peptide.

**Claim 18. (currently amended)** A method for decreasing an acrylamide content of food to be cooked under heat or food cooked under heat comprising adding to the food an effective amount of at least one compound selected from the group consisting of (a1) a neutral amino acid or a salt thereof, (a2) a basic amino acid or a salt thereof, (a3) a neutral imino acid or a salt thereof and (b) a sulfonic acid or a salt thereof, whereby a content of acrylamide contained in the food after cooking is decreased.

**Claim 19. (currently amended)** A method for decreasing an acrylamide content of food to be cooked under heat or food cooked under heat comprising adding to the food an effective amount of at least one peptide comprising, as constituting components thereof, ~~[[an]]~~ at least one amino acid selected from the group consisting of (a1) a neutral amino acid or a salt thereof, (a2) a basic amino acid or a salt thereof, and (a3) a neutral imino acid or a salt thereof, whereby a content of acrylamide contained in the food after cooking is decreased.

**Claim 20. (currently amended)** The method of preparing food ~~to be worked under heat or food cooked under heat~~ instant fried noodles according to claim 1, wherein said at least one compound is the neutral amino acid or a salt thereof.

**Claim 21. (currently amended)** The method of preparing food ~~to be worked under heat or food cooked under heat~~ instant fried noodles according to claim 1, wherein said at least one compound is the basic amino acid or a salt thereof.

**Claim 22. (currently amended)** The method of preparing food ~~to be worked under heat or food cooked under heat~~ instant fried noodles according to claim 1, wherein said at least one compound is the neutral imino acid or a salt thereof.

**Claim 23. (currently amended)** The method of preparing food ~~to be worked under heat or food cooked under heat~~ instant fried noodles according to claim 1, wherein said at least one compound is the sulfonic acid or a salt thereof.

**Claim 24. (new)** The method for decreasing an acrylamide content of food to be cooked under heat or food cooked under heat according to claim 18, wherein the compound is selected from the group consisting of glycine, taurine,  $\beta$ -alanine,  $\gamma$ -aminobutyric acid, L-lysine hydrochloride, L-hystidine, L-proline, L-lysine L-glutamate, L-cysteine hydrochloride and ornithine hydrochloride.

**Claim 25. (new)** The method for decreasing an acrylamide content of food to be cooked under heat or food cooked under heat according to claim 19, wherein the peptide is selected from the



group consisting of polylysine and an oxidized form of glutathione.

**Claim 26. (new)** The method for decreasing an acrylamide content of food to be cooked under heat or food cooked under heat according to claim 18, wherein the food is selected from the group consisting of noodles; tempura, which is a Japanese deep-fried food; a baked or fried confectionery; a snack and a food having a wrapping sheet of dough made from a cereal flour or starch.

**Claim 27. (new)** The method for decreasing an acrylamide content of food to be cooked under heat or food cooked under heat according to claim 26, wherein

the noodles are instant fried noodles or Ageyakisoba, which is fried and pan-broiled noodles;

the tempura is Kakiage, which is a deep-fried mixture of ingredients containing vegetable and fish;

the baked or fried confectionery are biscuits;

the snack is potato chips or a fried potato; and

the food having a wrapping sheet of dough made from a cereal flour or starch is Agegyouza, which is a fried dumpling stuffed with minced pork.

**Claim 28. (new)** The method for decreasing an acrylamide content of food to be cooked under heat or food cooked under heat according to claim 19, wherein the food is selected from the group consisting of noodles; tempura, which is Japanese deep-fried foods; a baked or fried confectionery; a snack and a food having a wrapping sheet of dough made of a cereal flour or starch.

**Claim 29. (new)** The method for decreasing an acrylamide content of food to be cooked under heat or food cooked under heat according to claim 28, wherein

the noodles are instant fried noodles or Ageyakisoba, which is fried and pan-broiled noodles;

the tempura is Kakiage, which is a deep-fried mixture of ingredients containing vegetable and fish;

the baked or fried confectionery are biscuits;

the snack is potato chips or a fried potato; and

the food having a wrapping sheet of dough made of cereal flour or starch is Agegyouza, which is a fried dumpling stuffed with minced pork.

**Claim 30. (new)** The method for decreasing an acrylamide content of food to be cooked under heat or food cooked under heat according to claim 18, wherein the food is instant fried noodles, the instant fried noodles being prepared by kneading a mixture of raw materials containing a cereal flour to prepare noodle dough, preparing strands of noodles from the noodle dough, and frying the strands of noodles to prepare fried noodles.

**Claim 31. (new)** The method for decreasing an acrylamide content of food to be cooked under heat or food cooked under heat according to claim 19, wherein the food is instant fried noodles, the instant fried noodles being prepared by kneading a mixture of raw materials containing a cereal flour to prepare noodle dough, preparing strands of noodles from the noodle dough, and frying the strands of noodles to prepare fried noodles.

**Claim 32. (new)** Instant fried noodles which are prepared by the method according to claim 30, and which have an acrylamide content lower than that of instant fried noodles that are prepared without adding said at least one compound.

**Claim 33. (new)** Instant fried noodles which are prepared by the method according to claim 31, and which have an acrylamide content lower than that of instant fried noodles that are prepared without adding said at least one peptide.